



Catering Menu 2019

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Chef's Note

This catering menu is designed to offer suggestions that excite the palate and get the party flowing.

We encourage you to lay the groundwork, in a one-on-one setting, and let us begin the process of customizing your event. Through detailed planning and execution we give you the ability to relax and enjoy the occasion by relieving all stressors associated with preparation. We are passionate Chefs who dedicate our time creating amazing food and memorable experiences for our clients.

Furthermore, when possible we prefer to use locally sourced products from surrounding farms and vendors, allowing us to bring you the freshest of ingredients. We are able to create a menu meeting all of your dietary needs while maintaining a budget of your choice. Contact us today so we can start building your event with you, for you.

Thank you.
Christopher K. Wanke

Cori's Note

Thank you for taking interest into our catering services!

We are professionals who have the experience and knowledge to help assist with the planning of your special occasion. We offer no-cost consultations to discuss all aspects of your event and will help you walk through the process of planning and executing your ideal celebration. Additionally, you can schedule a personalized tasting that provides the benefit of not only seeing the product first, but also in deciding on any adjustments you would prefer regarding flavor profile and presentation.

As you proceed through this menu please feel free to give us a call or an email with any questions that may arise. Our ability to provide great communication is a service and strength we proudly offer to all clients. We will provide you with a timely and trustworthy response that will help you decide if our services will be the perfect fit for your event. We look forward to connecting with you soon!

Lunch

Sandwich platters

Your choice of 3 custom sandwiches prepared fresh daily. Accompanied by your choice of 2 lunch sides.

Sandwich/Wraps Suggestions

Turkey Club	Roast Beef	Hot Pastrami	Ham & Goat Cheese
Turkey Gouda	Hot Italian	Chicken Salad	Cheesesteak Hoagie
Turkey & Brie	Bahn Mi	Ham & Swiss	Chicken Pesto
Turkey Reuben	Reuben	Italian	Pork, Pork, Bacon
Cubano	BLT	Egg Salad	Caprese
Portabella	Grown-up Grilled Cheese		Goat Cheese & Tomato Jam
Poached Pear & Ham	Asian Chicken Wrap		Country Salami

Lunch Sides

Multigrain Salad	Southwest Redskin Potato Salad	Fruit Salad
Quinoa Salad	Creamy Macaroni Salad	Potato Salad
Wild Rice Salad	Bag of Potato Chips	Italian Pasta Salad
Soup	Salad	

Salad bar

Your choice of the following items arranged on a food station so your guest may create their perfect salad

Romaine, Spring Mix, Baby Arugula, Iceberg, Spinach, Baby Kale (Choose 2)

Toppings include: Parmesan, Feta, Cheddar Cheese, Cucumbers, Onion, Tomato, Cherry Tomato, Hard Boiled Egg, Carrots, Beets, Olives, Peppers, Chickpeas, Candied Walnuts, Curried Peanuts, Sunflower Seeds (Choose 8)

Protein toppings: Bacon, Ham, Turkey, Salami, Grilled Chicken, Tofu (Choose 3)

Dressings include: Caesar, Ranch, Italian, Greek, Mango Vinaigrette, Lemon Garlic Vinaigrette, Bleu Cheese, Cranberry-Maple Vinaigrette, Sesame Ginger (Choose 3)

Soup and Salad bar

Pick any two soups to accompany the salad bar.

Corporate

~ 10 person minimum ~

Lunch-on-the-Go - \$14 per person

-Includes buffet utensils

(Choice of any 3 sandwiches/wraps)

Turkey Club	Turkey Brie
Turkey Gouda	Turkey Reuben
Cubano	Portabella Mushroom
BLT	Poached Pear and Ham
Ham & Swiss	Grown-up Grilled Cheese
Italian	Chicken Salad
Chicken Pesto	Roast Beef
Hot Italian	Bahn Mi
Reuben	Goat Cheese & Tomato Jam
Hot Pastrami	Cheesesteak Hoagie
Ham & Swiss	Egg Salad
Egg Salad	Asian Chicken Wrap
Caprese	Ham & Goat Cheese
Country Salami	Pork, Pork, Bacon

(Choice of any 2 sides)

S.W. Potato Salad	Traditional Potato Salad
Multigrain Salad	Italian Pasta Salad
Potato Chips	Fruit Platter
Caesar Salad	Garden Salad
Greek Salad	Michigan Cherry Salad
Soup	

Hot Lunch - \$15 per person - \$12 for 1 entree

-Includes buffet utensils and equipment

(Choice of any 2 entrees)

Beef Meatballs	Beef Tips
Beef Bourguignon	Beef Brochette
Marinated Beef Tips	Pot Roast
Latin Skirt Steak	Asian Flank Steak
Stuffed Pork Tenderloin	S.W. Pork Loin
Italian Sausage	Pan Seared Salmon
Grilled Salmon	Shrimp Scampi
Sesame Salmon	Blackened Salmon
Vegetable Roulade	Mushroom Polenta
Portabella Wellington	Vegetarian Lasagna
Curried Cauliflower	Chickpea Cakes
Italian Chicken	S.W. Chicken
Mediterranean Chicken	Chicken Portabella
Island Chicken	Black Bean Chicken
Cerveza Chili Chicken	Dimitri's Chicken
Michigan Classic	Chicken Picatta
Chicken Marsala	Chicken Satay
Lemon Thyme Chicken	Pesto Chicken
Parmesan Crusted Chicken	

(Choice of any 2 sides)

Jasmine Rice Pilaf	Santa Fe Rice
Garlic Mashed Potatoes	Truffle Mash
Vegetable Medley	Green Beans
Cheesy Potatoes	Garden Salad
Michigan Cherry Salad	Greek Salad
Caesar Salad	Soup

6% Michigan Sales Tax + 10% Service Charge + \$25 Delivery and Set-up

Additional items:

- Add Bread & Butter - \$1.00 person
- Add any Soup - \$2.00 per person
- Add Dessert - \$2-7 per person
- Add Disposables - \$1.50 per person
- Add China - \$2.00 per person
- Service Staff - \$18 per hour per staff
- Buffet Table and Linens Available – call for pricing

Salads

Michigan Salad – Spring mix greens topped with dried cherries, bleu cheese, candied walnuts and cranberry maple vinaigrette

Greek Salad – Chopped crispy romaine hearts with Greek Dressing, tomatoes, red onion, Kalamata olives, cucumber, and feta cheese

Goat Cheese Salad - Fresh baby spinach tossed in balsamic dressing and topped with a crispy goat cheese crouton, roasted peppers, lentils, fennel, sweet potatoes and bacon

Sesame Ginger Asian Salad – Chopped crispy romaine hearts with a sesame-soy dressing, Asian style vegetables, mandarin oranges, and curried almonds

Garden Salad – Chopped crispy romaine hearts with a buttermilk ranch dressing, tomato, cucumber, onion, vegetable threads, and croutons

Caesar Salad – Chopped crispy romaine hearts, parmesan, and herbed garlic croutons tossed in our house made Caesar dressing

Warm Mushroom Salad – Fresh baby spinach, warm sautéed mushrooms, bacon, beet threads and topped with our White Truffle Vinaigrette

Bacon Lover's Salad – Fresh baby kale, bleu cheese, toasted almonds, bacon, and bacon vinaigrette

Italian Salad – Chopped crispy romaine hearts, ham, salami, parmesan cheese, Kalamata olive, pepper ring, cherry tomato, and Italian Dressing

3 Dudes Lunch Salad – Chopped crispy romaine hearts with spring mix, ham, turkey, egg, cheddar, cucumber, peppers, carrot threads, croutons, and lemon-garlic vinaigrette

Soup

Hot Soups:

Chicken and Wild Rice
Beef Barley
Chicken Tortilla
Ham and Lentil
White Bean Chili
Beef Chili
Chicken Noodle
Smoked Seafood Chowder
New England Clam Chowder
Manhattan Clam Chowder
Smokey Sausage and Cabbage
Italian Wedding Soup
Loaded Baked Potato
Tortellini
Andouille and White Bean
Hot and Sour
Stuffed Pepper Soup
Beef Vegetable
Creamy Chicken Vegetable

Vegetarian Hot Soups:

Tomato Basil
Curried Carrot
Asparagus and Roast Poblano
Creamy Mushroom
Vegetable
Fresh Corn Chowder
Potato
Broccoli Cheddar
Beer Cheese
Mushroom Barley
Minestrone
Hot and Sour with Tofu
Smoked Cauliflower and Kale
Butternut Squash

Cold Soups:

Gazpacho
Watermelon Gazpacho
Strawberries and Cream with Aged Balsamic
Cucumber Dill
Spring Pea with Crème Fresh and Proscuitto

Hors D'œuvres

Bacon wrapped Fig

Tempura Shrimp – mango chutney

Tuna Tartar - mango salsa, cucumber cup

Deviled Egg - Traditional, Crab-stuffed, Truffled, or Asian

Shrimp Cocktail - skewered and topped with cocktail sauce and lemon zest

Halloumi – watermelon wedge, basil-mint coulis

Peppadew – chorizo, goat cheese

Roasted Brussel Sprouts – bacon jam

Mushroom Tartelette

Goat Cheese and Caramelized Onion Tartelette

Crab Florentine Tartelette

Korean BBQ Chicken Bites – gochujang sauce

Antipasto Skewers – cheese tortellini, artichoke, Kalamata olive, cherry tomato, pesto

Crostini

Fresh Mozzarella Bruschetta – pesto marinated, tomato, artichoke-olive relish

Goat Cheese Mousse – tomato jam

Deviled Egg – hardboiled egg, pickled radish, stone ground mustard, mayonnaise

Spinach and Artichoke Bruschetta – tomato confetti

Smoked Whitefish Mousse – baby gherkin pickle

Smoked Salmon Mousse – caper, chive

Wild Mushroom Ragout – gorgonzola cream

Brie Cheese – orchard chutney

Gorgonzola Mousse - candied pecan, Granny Smith apple

Baba Ganoush - tomato jam, feta

White Anchovy – arugula pesto, fried caper, pickled red onion

Profiterole

Cashew Curry Chicken Salad

Wild Forrest Mushroom

Gougeres

Pulled BBQ pork

Canapé

Parsnip Puree – sweet potato chip, crispy bacon lardons

Boursin Cheese – sweet potato chip, chive

Polenta Cakes - sundried tomato, goat cheese, and caramelized onion

Guacamole Corn Cups – fresh corn salsa

Phyllo Crisps - hummus or baba ganoush, tomato confetti

Spice Seared Ahi Tuna – rice cracker, wasabi sour cream, chives

Parmesan-Mushroom Palmiers

Goat Cheese-Sundried Tomato Palmiers

Small Servings and Platters

Served Warm

Potsticker – chicken, shrimp, or vegetable with sweet chili ponzu

Phyllo Samosa – potato, vegetables, curry

Spanakopita - spinach, onion, garlic, and parmesan

Pear and Brie Phyllo – poached pear, double cream brie

Crab in Phyllo - jumbo lump crab, onions, peppers

Spring Roll – Chicken, pork, shrimp, or vegetable served with ponzu

Chicken Quesadilla – cilantro sour cream, guacamole

Cocktail Meatballs – served in a wild mushroom sauce, Swedish sauce, tomato, or BBQ sauce

Cocktail Lamb Meatballs – tzatziki

Shrimp Beignets – spicy Cajun remoulade

New England Crab Cakes – red pepper remoulade

Petite Quiche – an assortment

Arancini – Funghi, prosciutto, or herb

Chicken Wings – traditional, buffalo, sriracha honey, or tequila lime

Crispy Cauliflower – white truffle cream sauce

Pizzettes – an assortment of pizza fillings served in a savory tart shell

Twice Baked Fingerling Potato – bacon, cheddar cheese, chive, sour cream

Stuffed Mushrooms – vegetarian, sausage with gruyere, or crab with Havarti

Fresh Corn & Black Bean Fritter – avocado ranch

Chicken Satay – sweet chili ponzu or peanut satay

Beef Rangoon – ponzu

Served Cold

Fresh Vegetable Spring Roll - fresh Asian style vegetables, soba noodles, rice paper

Shrimp Cocktail – cocktail sauce, lemon

Asian Marinated Flank Steak Platter - sweet chili BBQ

Caribbean Marinated Flank Steak Platter - Jamaican jerk BBQ

Tuna Tataki Platter –spice seared, wasabi, pickled ginger

Assorted Sushi Platter –pickled ginger, wasabi, soy sauce

Grilled Vegetable Platter

Pickled Vegetable Platter

Grilled Asparagus Platter – sesame ginger dressing or white truffle and parmesan

Smoked Salmon Platter – with capers, red onion, and egg

Hummus – traditional hummus, cilantro-black bean hummus, or roast red pepper hummus

Fresh Fruit Platter

Crudité – Ranch

Domestic Cheese Plate

Imported Cheese Plate

Dips – served with baguette chips

Spinach Artichoke

Hummus

Guacamole

Smoked Whitefish

Baked Forrest Mushroom

French Onion Fondue

Buffalo Chicken

Entrées

Beef

Whole Roasted Tenderloin – Red wine demi-glace, Marsala wine demi-glace, Wild mushroom cream, Chasseur, Whisky peppercorn, Gorgonzola Cream

Prime Rib – au jus, horsey sauce

Beef Bourguignon

Beef Brochette – Culotte steak, peppers, onion, squash

Marinated Beef Tips – Sirloin tip steak, forest mushrooms, onions

Pot Roast

Latin Skirt Steak – Espresso-chili seasoning, chimichurri, sautéed peppers and onions

Herb Marinated Skirt Steak – garlic, rosemary, olive oil

Asian Flank Steak – Pineapple soy glaze

Traditional Short Ribs – Slow braised in red wine and topped with natural reduction

Asian Short Ribs – Slow braised with ginger and Hoison then topped with natural reduction

Meatballs – tomato sauce, BBQ, or wild mushroom

Lamb Meatball – tzatziki

Chicken

Italian Stuffed Chicken – Prosciutto, spinach, Romano, tomato basil sauce

Mediterranean Stuffed Chicken - Roast red peppers, sautéed spinach, Kalamata olives, capers, goat cheese, Fontina cream sauce

Southwest Stuffed Chicken – Roast poblano, black beans, queso fresco, sweet corn emulsion

Chicken and Portabella - Portabella sherry wine cream sauce.

Island Chicken – Pineapple mango salsa, cilantro coulis

Cerveza Chili Chicken – Blackened chicken, ancho chili cerveza cream, lime, cilantro

Black Bean Chicken – Black bean sauce, corn salsa

Dimitri's Chicken – white wine poached, garlic, lemon, artichoke, mushroom, cream, Greek yogurt

BBQ Chicken Combo – Boneless breasts and bone-in chicken thighs, 3 Dudes BBQ

Michigan Classic – Traverse City dried cherries, mushrooms, fresh basil, sherry wine sauce

Chicken Picatta – Lemon caper picatta sauce

Chicken Marsala – Forest mushroom medley demi-glace

Chicken Satay – Sweet chili ponzu or peanut satay

Pesto Chicken – Pesto smothered, garlic cream sauce, tomato medley

Lemon-Thyme Chicken – White wine cream sauce

Parmesan Crusted Chicken – roasted garlic, asiago white wine cream sauce

Pork

Pork Tenderloin – Stone ground mustard demi-glace

Stuffed Pork Loin – Country baguette herb stuffing and demi-glace

Southwest Pork Tenderloin – Blackened pork tenderloin, black bean sauce, fresh corn salsa

Asian Pork Tenderloin – Chinese 5 spice, apple cider fennel reduction

Pork Combo – BBQ pulled pork, roast pork tenderloin with bacon vinaigrette

Italian Sausage – Peppers, onions

Center Cut Pork Chop – Jack Daniel's Pan Gravy

Porchetta – herb stuffed, rolled, and roasted

Seafood

Grilled Salmon – Cherry tomato, red onion, EVOO
Pan Seared Salmon – Fennel-leek sauce, bacon jam
Sesame Salmon - Port plum, orange miso sauces
Blackened Salmon – Spice rubbed salmon, fresh corn emulsion
Lake Superior Whitefish – Lemon caper beurre blanc
Pretzel Crusted Walleye – Stone-ground mustard sauce
Garlic Shrimp Scampi – Fresh herb, lemon
Fresh Michigan Trout – Grilled Michigan trout, Brunoised seasonal vegetables
Ruby Red Trout -Pan-seared, lemon-thyme-parsley crusted
Mediterranean Cod – Herb-panko crust, roasted cherry tomato relish, fried capers
New England Cod Cakes - Remoulade

Vegetarian/Vegan

Portabella Wellington – Spinach, duxelle, gruyere
Wild Mushroom Polenta – Gorgonzola cream sauce
Vegetable Roulade – Caponata, eggplant, cauliflower cream sauce
Butternut Squash Ravioli – Fennel, candied pecans, bitter greens, apple gastrique, gorgonzola
Vegetarian Lasagna – white or red sauce
Goat Cheese Crouton – Crispy goat cheese medallion, couscous salad, roast corn salsa, grilled heirloom tomatoes, pickled red onion, pickled radish
Curried Cauliflower – Curry roasted cauliflower, cashews, arugula, coriander-cumin yogurt
Chickpea Cake – Roasted garlic tahini yogurt, pickled red onion with mint

Pasta

Baked Macaroni and Cheese – Traditional, 4 cheese blend, Truffled, or Smoked Gouda
Traditional Lasagna
Penne - Bolognese, Alfredo, or Pesto Cream
Farfalle Primavera
Fettuccini Chevre – forest mushrooms, tarragon, goat cheese sauce
Cavateppi Rustico – seasonal preparation of fresh roasted vegetables, EVOO, garlic
Truffle Funghi Linguini – forest mushrooms, white truffle oil, fresh herb, parmesan

Starches

Jasmine Rice Pilaf
Santa Fe Dirty Rice
Potato Onion Pie
Creamy Herb Polenta
Thyme-Garlic Smashed Redskin Potato
Truffle Mashed Potato
Herb Roasted Redskin
Creamy Orzo Pasta
Garlic Mashed Potato
Sweet Potato Hash
Macaroni and Cheese

Vegetables

Green Beans
Asparagus
Fresh Corn
Ratatouille
Stir-fried Vegetables
Bourbon Glazed Carrots
Grilled Vegetable Display
Vegetable Medley
Roasted Seasonal Vegetables
Succotash
Roasted Brussel Sprouts

Food Stations

Our trained professional chefs come to you and prepare delightfully tasty cuisines a la minute for you and your guest's enjoyment.

Minimum 25 People

1 bar - \$15/person, 2 bars - \$20/person, 3 bars \$24/person

Potato Bar

Creamy whipped Idaho potato, garlic mashed red skins, and sweet potato russet blend.
Toppings include: sour cream, green onion, bacon, chicken, garlic shrimp, cheddar cheese,
Sauces include chicken gravy, broccoli cheddar, and wild mushroom cream

Tex-Mex Fajita Bar

Steak and chicken with sautéed peppers and onions
Toppings include: sour cream, diced onion, cheddar cheese, guacamole, Pico de Gallo, jalapeno.
Served with Tex-Mex dirty rice and refried beans or black bean salad

Asian Stir Fry Bar

Toppings include: steak, shrimp, chicken, zucchini, broccoli, onion,
carrot, celery, baby corn, bamboo shoots, bean sprouts, peppers, fresh ginger, and fresh garlic.
Sauces include a Sweet Chili Soy, red curry coconut, and sriracha

Angus Beef Slider Bar

Mini Angus beef hamburgers served on a Brioche Bun
Toppings include: cheddar cheese, gruyere cheese, bleu cheese, onion,
tomato, pickle, guacamole, bacon, lettuce, sautéed mushrooms, and sautéed onion.
Sauces include ketchup, mustard, A-1, BBQ, and pickle relish

BBQ Slider Bar

Smoked pulled pork, pulled chicken, and beef brisket served on a Brioche Bun
Toppings include: cheddar cheese, onion, tomato, pickle, guacamole, corn salsa, and bacon.
Sauces include mustard, sweet BBQ, Carolina style BBQ

Nathan's Hot Dog Coney Bar

All beef Nathan's hot dog served with a deli bun
Toppings include: diced onion, pickles, chili, cheddar cheese, jalapeno, diced tomato, bacon,
ketchup, mustard, pickle relish, sauerkraut and guacamole

Italian Pasta Bar

Tri-color bowtie and penne
Toppings include: chicken, shrimp, steak, caramelized onion, peppers, mushrooms, spinach, pesto,
roast garlic, fresh garlic, and parmesan.
Sauces to choose from: Bolognese, Alfredo, Pesto Cream, Tomato Basil

Sushi Bar

Fresh rolled sushi to order by 3 Dudes' own sushi chefs.

Weddings and Banquets

~ 20 person minimum ~

~Entrée pricing reflects 2 accompaniments, salad, bread and butter, and all buffet equipment~

MAIN DISH - (1 entrée - \$21/person, 2 entrée - \$23/person, 3 entrée \$25/person)

Beef

Beef Bourguignon	Beef Brochette	Marinated Beef Tips
Meatballs	Pot Roast	Whole Roasted Tenderloin (add \$3)
Prime Rib (add \$3)	Latin Skirt Steak	Herb Marinated Skirt Steak
Asian Flank Steak	Traditional Short Ribs (add \$1)	Asian Short Ribs (add \$1)
Lamb Meatballs		

Chicken

Italian Stuffed Chicken	Mediterranean Stuffed	Southwest Stuffed Chicken
Chicken and Portabella	Island Chicken	Black Bean Chicken
BBQ Chicken Combo	Michigan Classic	Chicken Picatta
Chicken Marsala	Chicken Satay	Pesto Chicken
Cerveza Chili Chicken	Dimitri's Chicken	Lemon-Thyme Chicken
Parmesan Crusted Chicken		

Pork

Pork Tenderloin	Stuffed Pork Loin	Southwest Pork Tenderloin
Asian Pork Tenderloin	Pork Combo	Italian Sausage
Porchetta	Center Cut Pork Chop	

Seafood

Grilled Salmon	Sesame Salmon	Blackened Salmon
Seared Salmon	Lake Superior Whitefish (add \$2)	Pretzel Crusted Walleye (add \$2)
Garlic Shrimp Scampi	Fresh Michigan Trout	Ruby Red Trout
Mediterranean Cod	New England Cod Cakes	

Vegetarian/Vegan

Portabella Wellington	Wild Mushroom Polenta	Vegetable Roulade
Butternut Squash Ravioli	Vegetarian Lasagna	Goat Cheese Crouton
Curried Cauliflower	Chickpea Cake	

Pasta

Macaroni and Cheese	Traditional Lasagna	Penne with Sauce
Farfalle Primavera	Fettuccini Chevre	Cavateppi Rustico
Truffle Funghi Linguini		

Accompaniments - (choose 2 – add \$2/person for each additional side)

Jasmine Rice Pilaf	Green Beans	Multigrain Salad
Santa Fe Dirty Rice Pilaf	Asparagus	Italian Pasta Salad
Potato Onion Pie	Fresh Corn	Traditional Potato Salad
Creamy Herb Polenta	Ratatouille	Southwest Potato Salad
Thyme-Garlic Smashed Redskin Potato	Stir Fried Vegetables	German Potato Salad
Truffle Mashed Potato	Bourbon Glazed Carrots	Mediterranean Couscous Salad
Herb Roasted Redskin	Grilled Vegetable Display	Black Bean & Fresh Corn Salad
Creamy Orzo Pasta	Vegetable Medley	Roasted Seasonal Vegetables
Garlic Mashed Potato	Succotash	Roasted Brussel Sprouts
Sweet Potato Hash	Macaroni and Cheese	

Salad - (choose 1 – add \$1/person for plated - add \$2/person for each additional salad)

Michigan Cherry Salad	Greek Salad	Pear Salad
Goat Cheese Salad	Sesame Ginger Asian Salad	Garden Salad
Caesar Salad	Warm Mushroom	Bacon Lover's Salad
Italian Salad		

~ Staffing is required ~

Service Staff - \$18/hour, Bartender - \$20/hour, Supervisor - \$25/hour, Chef - \$25/hour

Chef Inspired Packages

One Entrée:

A Night of Elegance - \$24/pp

Whole Roast Prime Rib – Au Jus & Horsey Sauces
Garlic Mashed Potatoes
Grilled Seasonal Vegetables
Michigan Cherry Salad – Cranberry Maple Vinaigrette
Assorted Artisan Rolls and Butter

A Skip Across the Pacific – \$21/pp

Asian Flank Steak – Pineapple Salsa and Ponzu Sauce
Rice Pilaf
Stir Fry Vegetables
Sesame Ginger Asian Mandarin Salad – Sesame Ginger Dressing
Assorted Artisan Rolls and Butter

In Da Boot - \$21/pp

Italian Stuffed Chicken
Creamy Orzo Pasta
Ratatouille
Italian Chopped Salad – Creamy Caesar
Assorted Artisan Rolls and Butter

In Da Mitten - \$21/pp

Michigan Classic Chicken
Thyme Garlic Smashed Potatoes
Green Beans
Michigan Cherry Salad – Cranberry Maple Vinaigrette
Assorted Artisan Rolls and Butter

Two Entrée:

A Midsummer's Night Feast - \$26/pp

Whole Roast Beef Tenderloin – Whisky Peppercorn Sauce
Michigan Classic Chicken
Garlic Mashed Potatoes
Fresh Corn & Green Beans
Michigan Cherry Salad – Cranberry Maple Vinaigrette
Assorted Artisan Rolls and Butter

Around the World in 80 Days – \$29/pp

Hor's Deuvres:
Korean BBQ Chicken Bites – Gochujang Sauce

Lamb Meatball – Tzatziki
Gorgonzola Mousse – Candied Walnut, Granny Smith Apple
Latin Skirt Steak – Espresso-Chili Rubbed, Chimichurri, Sautéed Peppers & Onions
Sesame Salmon – Mango Puree, Port Plum Sauce, Pineapple Salsa
Rice Pilaf
Vegetable Medley
Greek Salad – Greek Dressing
Assorted Artisan Rolls and Butter

The Mark and Standard – \$33/pp - plated

Hor's Deuvres:
Mozzarella Bruschetta
Bacon Wrapped Fig
Smoked Salmon Mousse
Whole Roast Prime Rib – Au Jus & Horsey Sauces
Grilled Salmon – Cherry Tomato, Red Onion, EVOO
Truffle Mashed Potatoes
Grilled Seasonal Vegetables
Goat Cheese Salad – Balsamic Vinaigrette
Assorted Artisan Rolls and Butter

Three Entrée:

The Whole Kit and Kaboodle - \$33/pp

Hor's Deuvres:
Halloumi – Watermelon, Basil-Mint Coulis
Roasted Brussel Sprouts – Bacon Jam
New England Crab Cakes – Remoulade
Arancini – Wild Mushroom
Herb Marinated Skirt Steak – Garlic, Rosemary, EVOO
Lemon Thyme Chicken – White Wine Cream Sauce
Fresh Michigan Trout – Grilled, Brunoised Seasonal Vegetables
Thyme-Garlic Smashed Redskin Potatoes
Succotash
Garden Salad - Ranch
Assorted Artisan Rolls and Butter

Grab the China Mrs. Potts - \$36/pp - plated

Hor's Deuvres:
Goat Cheese Mousse – Tomato Jam
Peppadew – Chorizo, Goat Cheese
Smoked Whitefish Pate – Baby Gherkin Pickle
Parmesan-Mushroom Palmiers
Traditional Short Rib – Red Wine Reduction
Center Cut Pork Chop – Jack Daniel's Pan Gravy
Lake Superior Whitefish – Lemon Caper Beurre Blanc
Potato Onion Pie
Asparagus
Goat Cheese Salad – Balsamic Vinaigrette
Assorted Artisan Rolls and Butter

~ Staffing is Required ~

Service Staff - \$18/hour, Bartender - \$20/hour, Supervisor - \$25/hour, Chef - \$25/hour

6% Michigan Sales Tax + 15% Service Charge

A 20% deposit is required at signing to hold and secure the proposed date of event.

A final guest count and a 50% deposit is required 10 days before your event.

After your event and caterer's adjustments are made, full payment is due within 10 days of completion of your event.

A 20% cancellation fee will be incurred for any cancellation within 90 days of the event.

Additional Services

Planning can become a difficult and frustrating process when trying to design your ideal event. So, let us help you with the details! Relying on our knowledge and experience provides you the ability to sit back and relax while we plan and coordinate the rental, delivery, set-up and breakdown of your event.

TENT, TABLES and CHAIRS:

We will coordinate rentals of tents, tables and chairs through a preferred vendor and conduct a site visit for better conceptualization of spacing requirements. You will receive layout and floor plan recommendations to ensure we create a pleasurable ambiance for you and your guests.

LINEN:

We can coordinate the rental of linens for tables and guest napkins. Pricing is dependent upon preferred colors and sizing. Please call **517-301-4002** for more information.

**An additional 5% service charge will be added for the rental of tents, tables, chairs and linens. This includes the service of transport, set up and breakdown of equipment.*

N/A BEVERAGE AND ALCOHOL:

We do not have a liquor license and therefore do not have the ability to purchase or sell alcohol for your event. However, we do offer serv-safe certified bartenders and equipment to service a full bar if you choose to purchase the alcohol on your own. We provide bar service and equipment packages priced at a per person basis. Please refer to our rental packages below call for more information.

- | | |
|---------------------------|--------------------|
| ▪ Coffee Service | \$1.50 per person |
| ▪ Soda and Bottled Water | \$1.00 per person |
| ▪ Iced Tea/Lemonade/Punch | \$15.00 per gallon |

DISPOSABLES:

- | | |
|---|-------------------|
| ▪ Set includes- dinner plate, knife, fork, spoon and napkin | \$1.50 per person |
| ▪ Add additional plates- appetizer, salad, dessert | \$0.50 per person |
| ▪ Beverage and Bar Cups | \$0.50/person |

BAR SERVICE & EQUIPMENT:

Disposable Beer and Wine Service **\$3.50 per person**

Includes – unlimited ice, assorted soda, bottled water, service equipment, cocktail napkins and straws, disposable cups

Glass Beer and Wine Service **\$4.00 per person**

Includes – unlimited ice, assorted soda, bottled water, service equipment, cocktail napkins and straws, Multi-Purpose Wine Glass and Beer Glass

Disposable Full Bar Service **\$4.25 per person**

Includes – unlimited ice, assorted soda, bottled water, lemon and lime garnish, cranberry and orange juice, soda and tonic water, service equipment, cocktail napkins and straws, disposable cups

Glass Full Bar Service **\$4.75 per person**

Includes – unlimited ice, assorted soda, bottled water, service equipment, cocktail napkins and straws, Beer Glass, Multi-Purpose Wine Glass, Champagne Flute, Rocks Glass, Highball Glass

CHINA:

Full Formal Table Setting with Appetizer and Dessert **\$2.50 per person**

Includes – Dinner Plate, Salad and Bread Plates, Appetizer and Dessert Plates

Full Formal Table Setting **\$1.50 per person**

Includes – Dinner Plate, Salad and Bread Plates

Limited Formal Table Setting with Appetizer and Dessert **\$2.00 per person**

Includes – Dinner and Salad Plates, Appetizer and Dessert Plates

Limited Formal Table Setting **\$1.00 per person**

Includes – Dinner and Salad Plates

Basic Table Setting with Appetizer and Dessert **\$1.50 per person**

Includes – Dinner Plate, Appetizer and Dessert Plates

Basic Table Setting **\$.50 per person**

Includes – Dinner Plate

GLASSWARE:

Standard **\$1.50 per person**
Includes – Water Goblet, N/A Beverage, Coffee Mug

Limited Bar **\$2.50 per person**
Includes – Water Goblet, N/A Beverage, Coffee Mug, Beer Glass and Multi-Purpose Wine Glass

Full Bar **\$4.00 per person**
Includes – Water Goblet, N/A Beverage, Coffee Mug, Beer Glass and Multi-Purpose Wine Glass, Champagne Flute, Rocks Glass, Highball Glass

FLATWARE:

Full Formal Table Setting with Appetizer and Dessert **\$3.60 per person**
Includes – Dinner Knife/Fork/Spoon, Salad Knife/Fork, Butter Knife, Appetizer and Dessert Fork

Full Formal Table Setting **\$2.70 per person**
Includes – Dinner Knife/Fork/Spoon, Salad Knife/Fork, Butter Knife

Limited Formal Table Setting with Appetizer and Dessert **\$3.15 per person**
Includes – Dinner Knife/Fork/Spoon, Salad Knife/Fork, Appetizer/Dessert Fork

Basic Table Setting with Appetizer and Dessert **\$2.25 per person**
Includes – Dinner Knife/Fork/Spoon, Appetizer/Dessert Fork

Basic Table Setting **\$1.35 per person**
Includes – Dinner Knife/Fork/Spoon

**An additional 5% service charge will be added for the rental of china, glassware, flatware or bar packages. This includes the service of transport, set up and breakdown of equipment.*